(No Model.) 4 Sheets—Sheet 1.

J. RUNSER.

SAUSAGE OR MEAT CUTTING MACHINE.

No. 600,128. Patented Mar. 1, 1898.

Fig. 1.

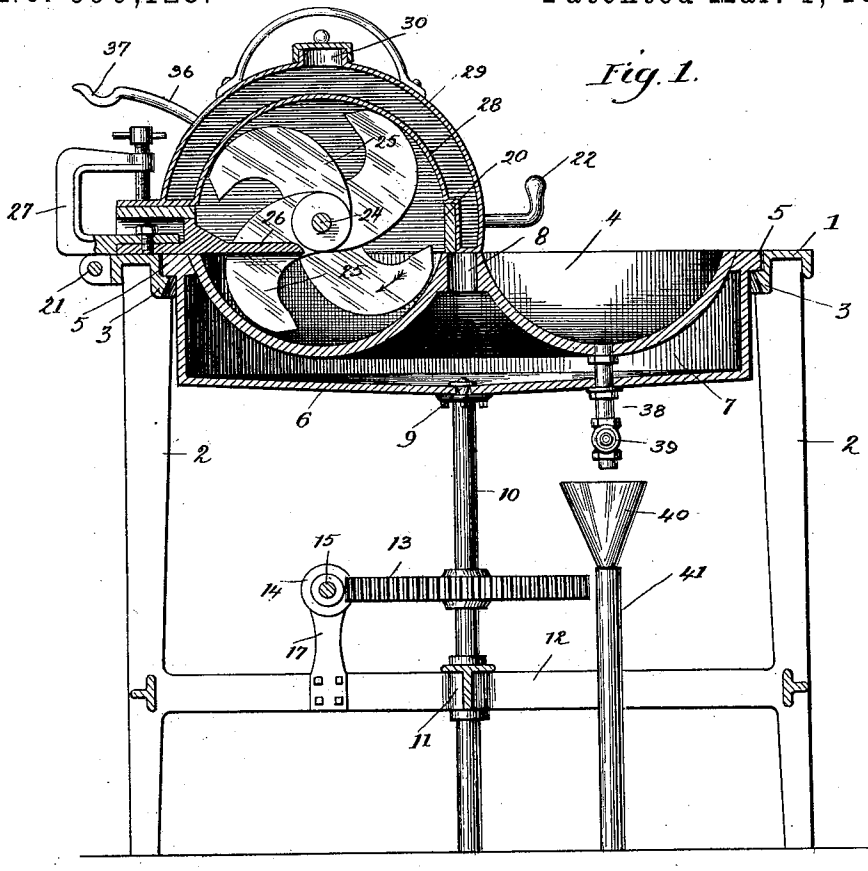

Fig. 2.

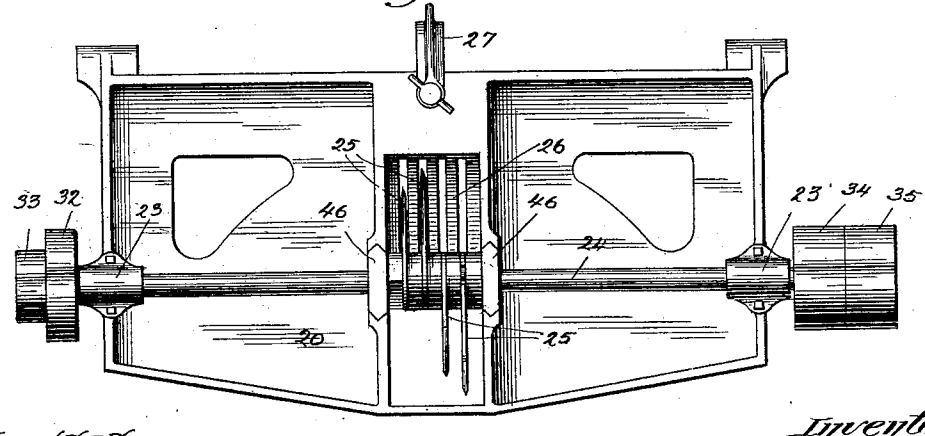

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Fig. 6.

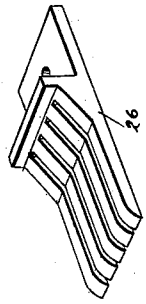

Fig. 7.

Fig. 3.

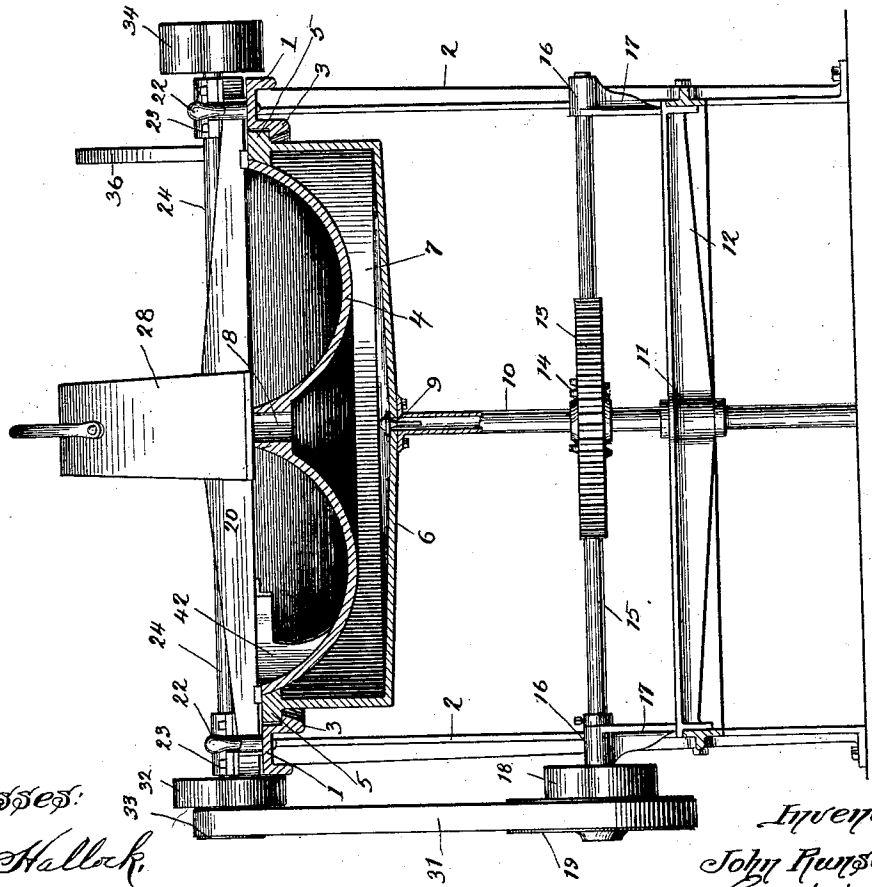

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Fig. 4.

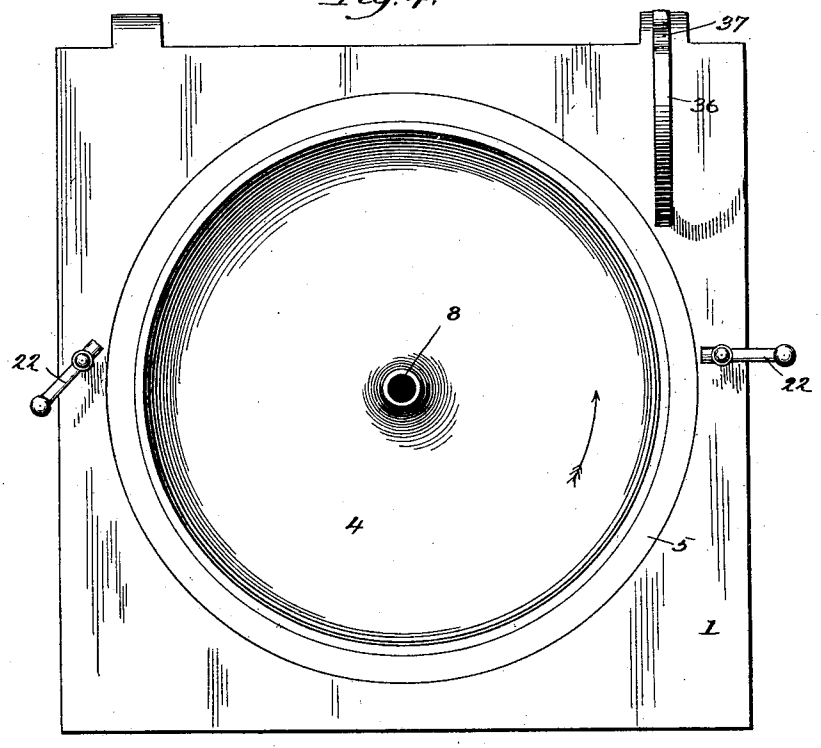
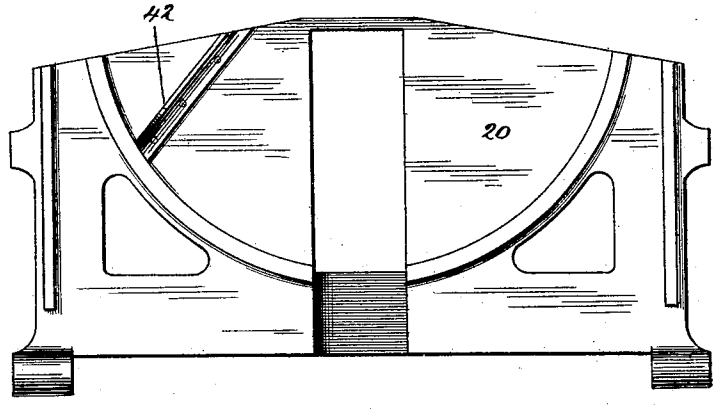


Fig. 5.



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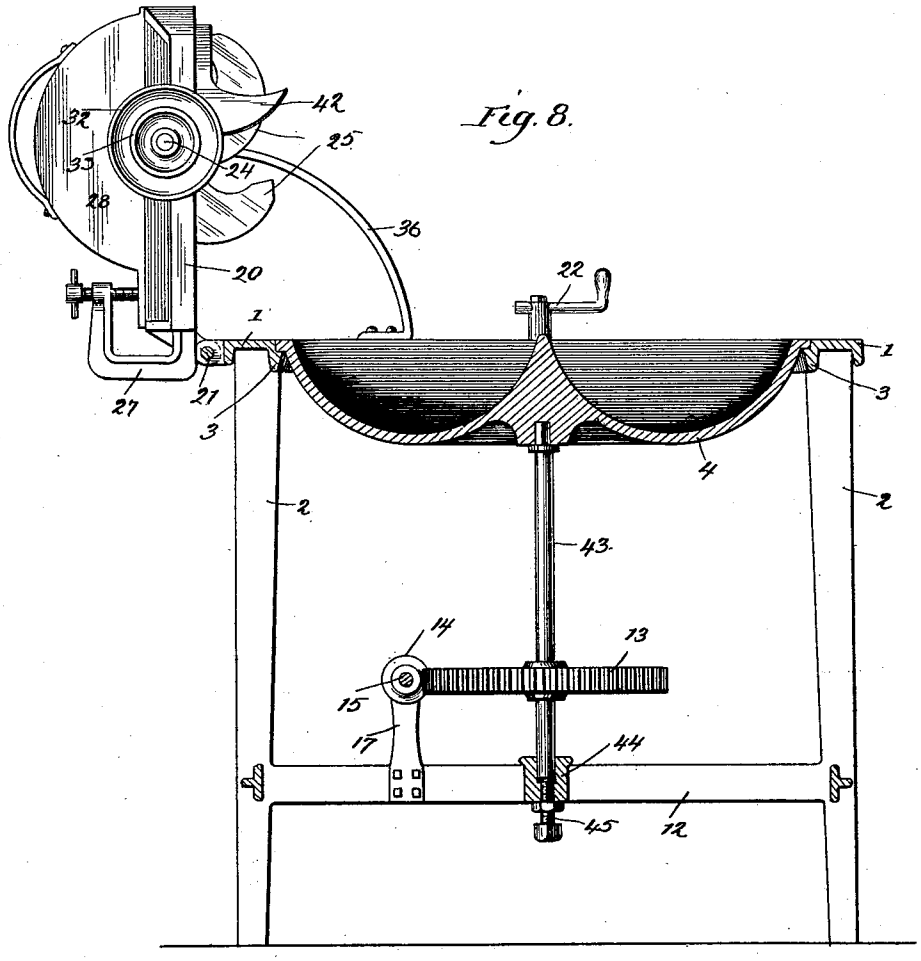

Fig. 8.

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UNITED STATES PATENT OFFICE.

JOHN RUNSER, OF VAN WERT, OHIO, ASSIGNOR, BY DIRECT AND MESNE ASSIGNMENTS, TO WILLIAM S. BEALE AND LILLIE G. BEALE, OF SAME PLACE.

SAUSAGE OR MEAT CUTTING MACHINE.

SPECIFICATION forming part of Letters Patent No. 600,128, dated March 1, 1898.

Application filed September 19, 1896. Serial No. 606,360. (No model.)

To all whom it may concern:

Be it known that I, JOHN RUNSER, a citizen of the United States, residing at Van Wert, in the county of Van Wert and State of Ohio, have invented a certain new and useful Improvement in Sausage or Meat Cutting Machines, of which the following is a specification.

This invention relates to a new and useful improvement in sausage and meat cutting machines, and has for its object to simplify the construction of such machines and to greatly increase their capacity and the facility with which they may be operated, and also to so organize such a machine as to produce a better quality of sausage or chopped meat, in that the grain thereof will not be deteriorated or the meat become soft during the action thereon by the machine.

With these ends in view this invention consists in the details of construction and combination of elements hereinafter set forth and then specifically designated by the claim.

In order that those skilled in the art to which this invention appertains may understand how to make and use the same, the construction and operation will now be described in detail, referring to the accompanying drawings, forming a part of this specification, in which—

Figure 1 is a central vertical section of a machine built in accordance with my improvement; Fig. 2, a plan view of the swinging top having the cover removed therefrom to illustrate the relative position of the knives; Fig. 3, a section taken at right angles to Fig. 1; Fig. 4, a plan view of the frame and bowl, the top containing the knives being removed therefrom; Fig. 5, a bottom plan of the top, the knives being removed therefrom; Fig. 6, a detail perspective of the comb through which the knives operate; Fig. 7, a detached view of one of the knife-blades; and Fig. 8, a section similar to Fig. 1, illustrating the arrangement of my improved machine when not designed for the application of ice or cooling tanks.

In carrying out this invention as embodied in Figs. 1 to 7, inclusive, I provide a frame 1, which is here shown as square in plan view, and this frame is supported by suitable legs 2, which may be of any design that fancy or utility may dictate, and the frame has a circular opening of suitable diameter relative to the size of said frame, and around the edge of this opening is formed an annular flange 3. A bowl 4, of circular shape, having a projecting ledge 5, is supported by the flange 3 in such manner as to bring the upper surface of the bowl flush with the upper surface of the frame. The bowl is raised in the center, so as to form a circular trough, which in cross-section forms a part of a true circle, as clearly shown in Figs. 1 and 3, for the purpose hereinafter set forth. Secured to the under side of the bowl is a jacket 6, by which means a compartment or chamber 7 is formed beneath and around the bowl for the purpose of holding a cooling agent, such as ice, to reduce the temperature of the meat operated upon within the bowl. This chamber may be filled through the opening 8 at the center of the bowl and water may be withdrawn therefrom through the valve 9. A shaft 10 is bolted to the under side of the jacket and has a passage therethrough which communicates with the chamber 7 by way of the valve, and this shaft is journaled at 11 in the cross-frame 12, so that when the shaft is revolved the bowl will also be revolved, which constitutes the feed of the machine, as will be hereinafter set forth, and this revolving of the shaft is brought about by the worm-wheel 13, secured thereon, with which meshes the worm 14, the latter being mounted upon a shaft 15, said shaft having its bearings at 16 within the posts 17, carried by the cross-frame; and in order that the worm-shaft 15 may receive motion the pulleys 18 and 19 are mounted upon one end thereof, said pulleys being of different diameter, as clearly shown, and the object of this difference in the diameters of the pulleys is to provide for a double feed for the cutting of the meat fine or coarse.

The top 20 is hinged at 21 to the frame, so that when in normal position it rests upon the upper surface of the frame and is held in place by the locking-cranks 22, adapted to be swung over the edge of the top and secure the same in place. In this top is journaled at 23 a shaft 24, upon which is mounted the knives 25, the latter being of the pecul-